

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 09/20/2010 **Time:** 08:30 **Collector:** Chris Alexander
Temperature Controls: **Raw:** 38 °F **Processed:** 38 °F **Size:** Half Gallon
Processor/Distributor: MILKCO INC **ID#:** 37-82

Sample Receipt:

Date: 09/21/2010 **Time:** 08:00
Temperature: **Raw:** 0.5 °C **Processed:** 0.5 °C
Received by: Susan Beasley

Environmental Microbiology

Sample Group: ES092110-0165

SAMPLE INFORMATION				RAW AND PROCESSED DAIRY PRODUCTS				CONTAINERS		
Lab No.	Code Date	Size	Description	Residual Phos	Inhibitor	Petrifilm Coliform Count	Petrifilm Aerobic Count	DMSCC	PRBC	PRCC
1336		4 Ounces	Past. Cream 38°F PT-9	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1337	10 / 8	4 Ounces	Whole Milk Bag-N-Box	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1338	Oct. 4	1/2 Gallon	Whole Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1339	Oct. 8	8 Ounces	1% Chocolate Milk	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1340	Oct. 4	1/2 Gallon	Fat Free Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1341	Oct. 4	1/2 Gallon	2% Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1342	Oct. 3	1/2 Gallon	Chocolate Milk	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			

CONTROLS:

Analyzed by: Darneice Lyons
Plating Date: 09/21/2010 **Time:** 09:35
Temperature when analyzed: 0.5 °C
SSF:

PAC: 0 **Equip:** 0
Air Density: 0 /15 min **Diluent and NB:** 0/-

Incubation temperature: 32.0 °C
Inhibitor test used: Delvo P5
Inhibitor Positive Control: Purple
Inhibitor Negative Control: Yellow

Approved By: Susan Beasley